

MARGARITAVILLE®

Hotel

NASHVILLE, TN

2024

BANQUET + CATERING MENUS

CATERING INFORMATION

Please provide your catering selections no later than three (3) weeks before your event start date. You will be receiving Event Orders outlining the menus and other details for each of your events two (2) weeks before the event start date. You will be asked to sign them and return them to the sales department. Your final guest count (guarantee) will need to be submitted no later than 72-business hours before your event

Menu Selections & Guarantees

Margaritaville Hotel Nashville's presented Banquet and Catering Menus are based on a minimum function attendance of twenty (25). If the group's attendance is initially thought to be between 15-24 people, then each menu choice is subject to an additional per person charge. If the group's guaranteed attendance falls below 25 people prior to 72 business hours before arrival, the group may be asked to forego their menu selections and utilize the hotel's Small Group Menu. (Please request this menu from the Hotel's Sales & Marketing Team).

Food & Beverage

Due to licensing requirements and quality control issues, all food and beverage to be served on the property must be supplied and prepared by the Hotel. Non-permitted outside food or beverage will be removed from the premise or charged on your Banquet Check. Food & Beverage Items and Pricing are Subject to Change.

All Breakfast and Lunch Buffets' are based on 1 (One) Hour of Service, All Dinner Buffets' are based on 90 minutes of service. Receptions and Stations are all based on 90 minutes of service. Themed Breaks are all based on 30 minutes of service.

Administrative Charge, Taxes, & Fees

All meeting room, food, beverage, audio-visual, and related services will be subject to a 25% taxable administrative charge. A portion of this charge will be distributed directly to food & beverage staff as additional compensation for their services. The remainder will be applied to costs and/or expenses other than employee wages.

CATERING INFORMATION CONT.

Additional Catering Fees

Stations are available for two (2) hours of service. Prolonged service will incur additional fees. A Chef Attendant is required for every 50 guests at \$175 per attendant. For Passed Hors D'oeuvres, 1 attendant per 35 people is required at 175.00++ per attendant

An ABC Registered bartender is required for every 50 guests at \$175 per Bartender. Alcoholic beverages are subject to a Tennessee State Beverage Tax. Beer sales at 9.75% sales tax. Wine and Liquor sales at 9.25% sales tax plus 15% Tennessee state beverage tax.

Signs & Banners

Signs, banners, or displays erected in any part of the Hotel needs prior approval. Approved signage/banners are subject to setup fees. Banquet Staff will provide direction for your events.

Shipping & Receiving

Boxes/packages may be sent for arrival a maximum of 48 hours prior to Group arrival. All packages must be shipped to 425 Rep. John Lewis Way South, Nashville, TN 37203 & marked with the following:

- Name of the guest that will be receiving on property
- Date of guest arrival
- Organization name that is shipping the materials and the return address
- Appropriate Program at the property the materials are for: i.e., XYZ Company Meeting 10/17/08
- Number of boxes: example, box 1 of 1, box 1 of 2, etc.
- Your Sales Team Contact Name

There will be a handling charge as follows: boxes up to 36" x 24" x 24': \$5.00 per box; Larger boxes/display cases: \$25.00 per box; Crates/Pallet: \$50.00 per 100 lbs. For other sized amounts, please consult the Hotel for pricing. Charges will be placed on the master account unless otherwise directed. Additional labor charges may be incurred depending on the size of the shipment at the discretion of the Hotel. The Hotel will not be responsible for any damages or loss to any package or boxes. Any packages delivered COD will be refused by the Hotel and no notification will be made by the Hotel to the shipper.



Continental

The Continental | \$38

Freshly Squeezed Orange and Apple Juice
Tropical Fruit Display with Melon and Berries
Assorted Pastries, Croissants, & Muffins with Whipped Butter,
Marmalades & Local Jams
Assorted Bagels, Cream Cheese and Fruit Preserves
Selection of Individual Greek Yogurts

The Beachcomber | \$40

Freshly Squeezed Orange and Apple Juice
Tropical Fruit Display with Melon and Berries
Regular and Multigrain Croissants, Assorted Muffins
Assorted Bagels, Cream Cheese and Fruit Preserves
Steel Cut Oatmeal, Honey, Raisins and Brown Sugar
Breakfast Sandwiches: English Muffin with choice of:

- Fresh Fried Egg, Sausage, Cheddar Cheese

OR

- Egg White, Spinach, Mushrooms, Tomato, Parmesan Cheese

Enhancements

Assorted Cold Cereals, with Chilled Skim and 2% Milk Per Person \$6.00
Assorted Yogurt and Granola Parfaits Per person \$9.00
Breakfast Pastries to Include: Mini muffins, Danish and Croissants Per Dozen \$50.00
Smoked Salmon Display with Bagels, Cream Cheese, Capers, Onions and Tomatoes Per person \$14.00
Healthy start Blended Smoothies: Red Berry, Blueberry and Mango \$10.00

Each Selection is Served with Chilled Orange Juice, Freshly Brewed Regular & Decaffeinated Coffee, and Herbal Teas.

Continental Breakfasts are based on a service time of one (1) hour.

All Items are Subject to Change.
All prices are Subject to 25% Taxable Administrative Fee and Sales Tax.

BREAKFAST

Buffets

BREAKFAST

Breakfast Buffets are served for a minimum of 25 guests with a service time of one (1) hour.
A \$325 surcharge will occur for groups of 15-24.

Each Selection is Served with Chilled Orange Juice, Freshly Brewed Regular & Decaffeinated Coffee, and Herbal Teas.

Right Way Home | \$44

Fresh Squeezed Orange Juice and Apple Juice
Tropical Fruit Display with Melon and Berries
Assorted Pastries, Croissants, and Mini Muffins, Butter, Marmalade, Local Jams and Preserves
Selection of Individual Greek Yogurts
Local Farm Fresh Scrambled Eggs
Crispy Applewood Smoked Bacon, Country Sausage
Traditional Breakfast Potatoes
Assorted Pastries, Croissants, Mini Muffins and Bagels, Cream cheese, Fruit Preserves

Nashville's Southern Way | \$50

Fresh Squeezed Orange Juice and Apple Juice
House made White Lily Buttermilk Biscuit, House made Sack Sausage Gravy, Whipped Honey
Butter, Marmalade, Local Honey, Local Jams
Local Farm Fresh Scrambled Eggs
Crispy Applewood Smoked Bacon, Country Sausage
Traditional Breakfast Potatoes
Selection of Individual Greek Yogurts
Tropical Fruit display with Melon and Berries

Margaritaville Way | \$54

Fresh Squeezed Orange Juice and Apple Juice
Tropical Fruit Display with Melon and Berries
Assorted Pastries, Croissants, and Mini Muffins, Butter, Marmalade, Local Jams and Preserves
Local Farm Fresh Scrambled Eggs
Buttermilk Belgian Waffles, Mixed Berry Compote, Local Maple Syrup
Crispy Applewood bacon, local country sausage
Traditional Breakfast Potatoes
Selection of Individual Greek Yogurts

All Items are Subject to Change.

All prices are Subject to 25% Taxable Administrative Fee and Sales Tax.

BREAKFAST CONT.

Breakfast Sausage | \$9 per person

Local Smoked Sausage Link, Turkey Sausage, or Chicken Apple Sausage

Yogurt Parfait | \$9 per person

Accompanied by Greek Yogurt, Seasonal Mixed Fresh Berries, and Homemade Granola

Individual Yogurts | \$6 each

Selection of Individual Greek Yogurts

Parrothead Egg Sandwiches | \$9 each

Freshly Baked Croissants with Fried Egg, Black Forest Ham and Extra Sharp Cheddar Cheese

Enhancements are intended to be added to an existing menu, they are not designed as a standalone menu.

Enhancements

Breakfast Burritos | \$10 each

Scrambled Eggs, Monterey Pepper Jack, Onions, Peppers, Roasted Corn, Mexican Chorizo in a Tomato Basil Tortilla; Accompanied by Fire Roasted Salsa and Guacamole

Assorted Pastries and Muffins | \$60 per dozen

Assorted Pastries, Butter Croissants, Assorted Mini Muffins served with Butter, Marmalade, Jams and Fruit Preserves

Traditional Oatmeal | \$9 per person

Accompanied by Brown Sugar, Craisins, Raisins, and Granola

Seasonal Sliced Fruit and Berries | \$12 per person

Fresh Seasonal Fruit to include Pineapple, Assorted Melons, and Berries

Enhancement Stations

Chefs Omelet Station \$17 per person

Local Farm Fresh Hand-Tossed Omelets with Assorted Fresh Toppings and Breakfast Meats to include: Bacon, Ham, Turkey, and Sausage

Belgian Waffle Station \$18 per person

Fresh Belgian Waffles, Chocolate Chips, Toasted Pecans, fresh Sliced and Whole Seasonal Berries, Whipped Chantilly Cream, Local Maple Syrup

Grits Station \$16 per person

Served with white cheddar, goat cheese, chives, butter, chopped country ham, applewood bacon and sour cream

Smoked Salmon Display \$22 per person

hard boiled eggs, capers, diced red onions, chives, fresh dill, and sliced tomatoes, assorted bagels and herbed cream cheese

All Items are Subject to Change.
All prices are Subject to 25% Taxable Administrative Fee and Sales Tax.

BREAKFAST CONT.

Alcohol Enhancements

A Wake-Up Call \$10 Per Drink

Wycliff Brut Sparkling Wine, Orange Juice, Cranberry Juice, and Pineapple Juice

Bloody Mary Bar \$12 Per Drink

Your choice of Exceptional or Upgrade to our *Extraordinary spirits with all the fixings including a cheeseburger in paradise. Ask your sales contact for a full list of toppings.

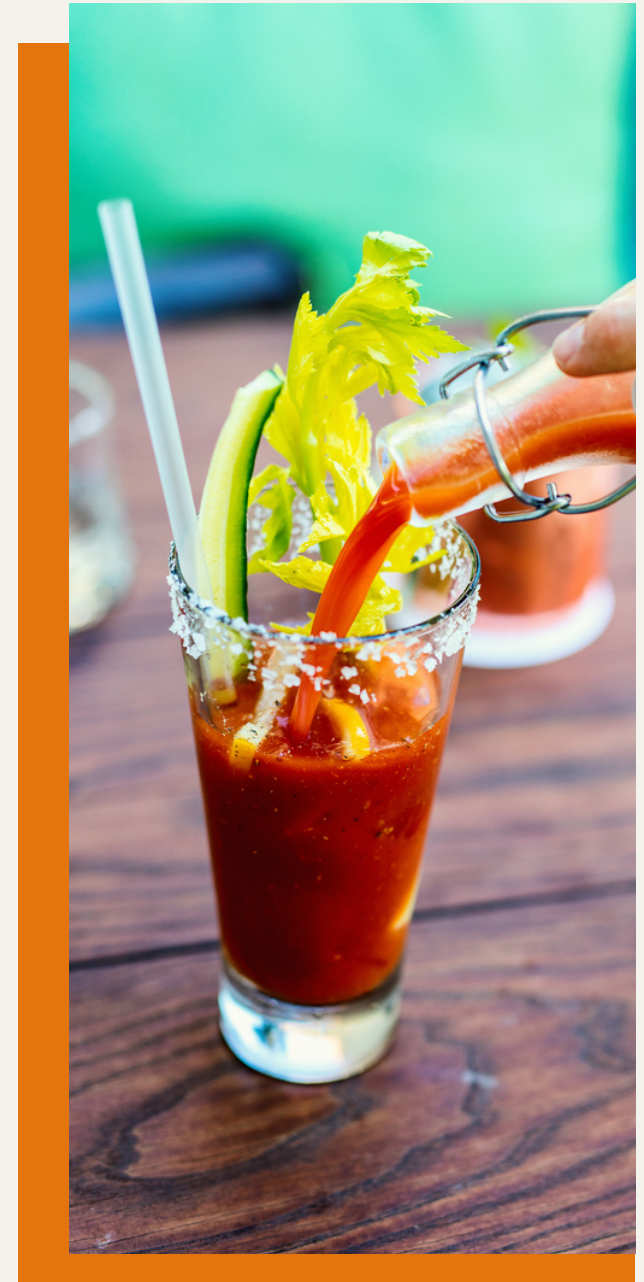
Hot Chocolate Bar \$12 Per Drink

Chai Tea Bar \$12 Per Drink

Please flip to page #14 to view exceptional vs. extraordinary bar options.

The above pricing is per drink. *Extraordinary Spirits at additional \$2 Per Drink

These enhancements do require a Bar Attendant at a fee of \$175. 1 Bartender per 75 guests



All Items are Subject to Change.
All prices are Subject to 25% Taxable Administrative Fee and Sales Tax.

BRUNCH BUFFET

One Particular Harbor

\$62 per person

Breakfast Stuff

Local Farm Fresh Scrambled Eggs
Crispy Applewood Smoked Bacon
Traditional Breakfast Potatoes
White Lily Biscuits with Sack Sausage Gravy

Lunch Stuff

Caesar Salad, Chopped Romaine, Croutons, Parmesan Cheese,
House Caesar Dressing,
Slow Roasted Short Rib and Grits, Wiesenberger Stone Ground
Grits, Bordelaise
Jerk Chicken with Roasted Pineapple Salsa
Coconut Rice
Charred Brussel Sprouts

Healthy Stuff

Bagel Station with Assorted Local Jams, Flavored Cream Cheeses
Whipped Butter and Sorghum Butter
Greek Yogurt Parfaits served with Berries, Homemade Granola,
Toasted Coconut & Seasonal Fruit Compote
Seasonal Sliced Fruit & Berries

Sweet Stuff

Assorted chef's choice sweets

Drink Stuff

Chilled Orange and Apple Juice, Freshly Brewed Regular & Decaf
Coffee and Hot Tea

Brunch Buffets requires a minimum of 25
guests with a service time
of Ninety (90) minutes.
A \$325 surcharge will occur
for groups of 15-24.



Brunch Enhancements

Omelet Station \$21 per person

Farm Fresh Made to Order Omelets
Assorted Fresh Toppings and Breakfast Meats

Belgian Waffle Station \$18 per person

Carving Stations

Herb Roasted Prime Rib \$28 per person
Demi Glace

Honey Glazed Ham \$24 per person
Bourbon Glazed

Slow Roasted Turkey Breast \$21 per person
Cranberry Sauce, Traditional Gravy

****All Stations require a Chef's Attendant
\$175.00/50 guests**

Ask us about adding a Bloody Mary or Mimosa Bar!!

All Items are Subject to Change.

All prices are Subject to 25% Taxable Administrative Fee and Sales Tax.

THEMED BREAKS

All Breaks are Based on 30 Minutes of Service
Freshly Brewed Coffee, Decaf, Hot Tea, Sodas & Waters
Charged on Consumption

Changes in Latitude

\$24 per person

Seasonal Infused Juices, Tropical Fruit Smoothie Shooters, Build Your Own Trail Mix with Dried Fruit, High Protein Assorted Nuts, Coconut Flakes and Housemade Granola

A Sweet & Salty Piece of Land

\$20 per person

Caramel, White Cheddar & Nashville Hot Popcorn, Caramel Pecan Brownies, Sweet Heat Mixed Nuts, Yogurt Covered Raisins, Assorted M&M's and Pretzel Pieces.

South of Margaritaville

\$22 per person

Warm Chili Con Queso, Pico De Gallo, Salsa Verde, Freshly Made Guacamole, Tortilla Chips, Mini Churros

Key West

\$24 per person

Aqua Fresca with Choice of Watermelon with Lime, Pineapple with Ginger, or Cucumber with Mint. Breakfast Breads, Assorted Mini-Muffins, Bagels with Citrus Cream Cheese, Assorted Sliced Tropical Fruits, Melon and Berries.

ADD ON ITEMS

(or Standalone Items) Based on 30 minutes of service

Broadway Blend Snack Mix

\$6.50 per person

Deconstructed Presentation of Mixed Pretzels, Sesame sticks, Roasted Mixed Nuts, Yogurt Covered Raisins, Mixed M&M's

Hummus Display

\$12.00 per person

Hummus Display \$12 per person
Regular & Roasted Garlic Hummus, Grilled Naan Bread, Celery, and Baby Carrots

Salsa & Tortilla Chips

\$9.00 per person

All Items are Subject to Change.
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BREAK ITEAMS

Food

All Breaks items are charged on consumption, per person, per item. These items can be added onto an existing menu or as a standalone item.

Assorted Candy Bars \$6.50 each

Assorted Energy Bars & Granola Bars \$6.50 each

Muffins, Bagels, or Danish \$60 per dozen

Assorted Cookies \$60 per dozen

Assortment of Chocolate Chip, Butter Pecan, White Chocolate Macadamia Nut, and Sugar

Fresh Seasonal Whole Fruit \$6.50 each

Red & Green Apples, Pears, and Seasonal Whole Fruit

Fresh Seasonal Sliced Fruit Tray

Medium \$75.00 (serves up to 15) Large (serves up to 40) \$125.00

Seasonal Veggie Tray

Medium \$75.00 (serves up to 15) Large (serves up to 40) \$125.00

Individual Greek Yogurts-\$7 each

Caramel Fudge Brownies & Blondies \$60 per dozen

Assorted Cupcake Display

(pick 2 flavors) \$70 per dozen (pick 3 flavors) \$80 per dozen

Vanilla, Chocolate, Red Velvet, Coconut, Key Lime, Strawberry



All Items are Subject to Change.
All prices are Subject to 25% Taxable Administrative Fee and Sales Tax.

Beverage Packages

All Day (8 Hours) | \$40 per person

Half Day (4 Hours) | \$30 per person

Freshly Brewed Regular & Decaf Coffee, Hot Tea Service, Assorted Coca-Cola Sodas, Bottled Water, Freshly Brewed Iced Tea with Lemon & Agave Nectar



BREAKS CONT.

A la Carte Beverages

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas | \$90 per gallon

Orange, Grapefruit, Apple,

Cranberry and Tomato Juice | \$22 per quart

Freshly Brewed Iced Tea | \$65 per gallon

Agua Fresca | \$80 per gallon

Choice of Watermelon with Lime, Pineapple with Ginger or Cucumber with Mint

Infused Water | \$25 per gallon

Choice of Lemon, Lime, Strawberries, Oranges or Cucumber

Bottled Orange, Apple and Cranberry Juice | \$6.50 each

Bottled Mineral Water (Sparkling) | \$9 each

Coconut Water | \$7 each

Assorted Sodas & Bottled Waters | \$6.50 each

Red Bull Energy Drinks | \$9 each

Regular & Sugar Free

Rehydrate Drinks | \$7 each

Bottled Naked Juice Smoothies | \$8

All Items are Subject to Change.

All prices are Subject to 25% Taxable Administrative Fee and Sales Tax.

LUNCH BUFFETS SELECTIONS

(Choice of One Entree (\$52) Two Entrees(\$57) Three Entrees (\$63)

All Lunches are Served with Iced Tea, Freshly Brewed Coffee, and Hot Tea.
All Buffets are served for a minimum of 25 guests with a service time of one (1) hour.
A \$325 surcharge will occur for groups of 15-24.

Soups

(Choose One)

Corn & Crab Chowder

Lobster Bisque

Vegetable Minestrone

New England Clam Chowder

Loaded Baked Potato
Applewood Bacon Bits,
Scallions & Cheddar Cheese

Chicken Tortilla Soup
Avocado Crema, and Tortilla Strips

Chicken Gumbo

Lumberjack Vegetable Soup

Garden Vegetarian with Pasta

Salads

(Choose Two)

Margarita Caesar Salad
Hearts of Romaine, Grape Tomatoes, Shaved
Romano, Cornbread Croutons, Lime Caesar
Dressing

Tomato Caprese
Grape tomatoes, Ciliegine Mozzarella, Basil
Pesto, Aged Balsamic

Campanelle Pasta Salad
Roasted Seasonal Vegetables, and Sun-Dried
Tomato Vinaigrette

Market Greens Salad
Local Mixed Greens, Shaved Shallots, Pecans,
Biscuit Crumble, Roasted Shallot Vinaigrette

Tomato & Avocado Salad
Mixed Greens, Avocado, Mandarin Orange,
Tomato Wedge, Raspberry Vinaigrette

Spinach Arugula Salad
Arugula, Spinach, Citrus, Feta, Toasted Almonds
& Champagne Vinaigrette

Entrées

Pan Seared Salmon
Basil Beurre Blanc

Grilled Mahi Mahi
Grilled Pineapple Relish

Hawaiian Roasted Chicken
Gingered Sambal Chili Emulsion,
Root Vegetables, Coconut Rice

Wagyu Skirt Steak
Red Chimichurri Sauce

Braised Short Rib
Bordelaise Sauce

Slow Roasted Pork Loin
Pepper Pot Glace

Smoked Brisket
Black BBQ Sauce

Herb Marinated Chicken Breast
Coconut Curry Sauce, Mango Pineapple Relish

Slow Cooked Pork Shoulder
Mango Habanero BBQ Sauce

Campanelle pasta
Slow Roasted Marinated Tomatoes,
White Wine Sauce, Shaved Asiago, Basil

All Items are Subject to Change.
All prices are Subject to 25% Taxable Administrative Fee and Sales Tax.

LUNCH BUFFETS SELECTIONS

Sides

(Choose Two)

Wiesenberger Stone Ground Grits
with Local Bleu Gouda Cheese

Margaritaville Island Rice

Yukon Gold Whipped Mashed
Potatoes

Macaroni and Cheese
with Local Smoked Bacon

Herb Roasted Fingerling potatoes

Fire Roasted Brussels Sprouts
with Cholula Beurre Blanc & Sweet
Chili Aioli

Crispy Green Beans
with Shallots & Shaved Almonds

Charred Broccolini

Desserts

(Choose Two)

Crunchy Mocha Mousse Cake

Triple Mousse Cake

Chocolate Crunch Strip Cake

Lemon Tart Cake

Tiramisu Strip Cake

Key Lime Tart
with Lime Zest Whipped Topping

Key Lime Cheesecake

Pina Colada Cheesecake

Caramel Fudge Nut Brownies & Butterscotch
Blondies

Chocolate Molten Lava Cake

Tres Leches

All Lunches are Served with Iced Tea, Freshly Brewed Coffee, and Hot Tea.
All Buffets are served for a minimum of 25 guests with a service time of one (1) hour.
A \$325 surcharge will occur for groups of 15-24.

All Items are Subject to Change.
All prices are Subject to 25% Taxable Administrative Fee and Sales Tax.

THEMED LUNCH BUFFETS

All Lunches are Served with Iced Tea, Freshly Brewed Coffee, and Hot Tea.
All Buffets are served for a minimum of 25 guests with a service time of one (1) hour.
A \$325 surcharge will occur for groups of 15-24.

No Shoes, No Shirt, No Problem

\$65 per person

Soup Du Jour

Chopped Salad

Applewood Smoked Bacon, Grape Tomatoes, Onions, Candied Walnuts, Bleu Cheese, and Lime Ranch Dressing

Country Style Potato Salad

Sour cream and Bacon

Coleslaw

BBQ Pulled Pork Shoulder

Southern Country Fried Chicken

Beef Brisket

Fire-Roasted Brussel Sprouts

Cholula Beurre Blanc and Sweet Chili Aioli

Macaroni and Cheese

Jalapeno Corn Bread

Bourbon Pecan Tarts

Key lime Tarts

Southwestern Style Fiesta

\$60 per person

Chicken Tortilla Soup

Avocado Crema, Tortilla Strips

Southwestern Salad

Romaine, Fire Roasted Corn, Black Beans, Piquillo Peppers, Queso Fresco, & Cilantro Lime Vinaigrette

Fajita Station

(Select two)

Chili Rubbed Chicken Breast, Wagyu Skirt Steak, Braised Pork Carnitas

Charred Onions, Caramelized Peppers, Cilantro Lime, Guacamole, Pico De Gallo, Shredded Lettuce, Chipotle Crema, Cotija Cheese

Flour Tortillas

South-Western Vegetable Rice

Charro Beans with Smoked Bacon

Dessert

Tres Leches, Key Lime Cheesecake

Additional Entrée

Shrimp \$5 per person

Mahi \$5 per person

Landfall

\$70 per person

Tomato and Avocado Salad

Cherry Tomatoes, Avocado, Red Onions, Cilantro Lime Ranch

Blackened Mahi

Grilled Pineapple Relish

BBQ Jerk chicken

Sweet Plantain

Churrasco Skirt Steak

Red Chimichurri

Black Beans

Coconut Infused Rice Pineapple

Jalapeno Coleslaw Charred

Broccolini

Dessert

Key Lime Cheesecake, Chocolate Molton Cake

All Items are Subject to Change.

All prices are Subject to 25% Taxable Administrative Fee and Sales Tax.

THEMED LUNCH BUFFETS

Nothin' but a Breeze

\$55 per person

*** (For Groups of 20 or Less) ***

Soup Du Jour

Make Your Own Sandwich

Thinly Sliced Roast Beef, Black Forest Ham, Slow Roasted Turkey, Mayonaise, Whole Grain Mustard, and Horseradish Cream

Swiss, Muenster, Aged Cheddar, and American Cheeses

Lettuce, Tomato, Red Onion, Pickles

Country White, Multigrain, Sourdough, and Ciabatta

Country Style Potato Salad with Sour Cream and Bacon

Coleslaw

Tomato Avocado Salad

with Cherry Tomatoes, Avocado, Red Onions, and Cilantro Lime Ranch

Individual Bags of Chips

Caramel Nut Brownies & Assorted Cookies

All Lunches are Served with Iced Tea, Freshly Brewed Coffee, and Hot Tea.
All Buffets are served for a minimum of 25 guests with a service time of one (1) hour.
A \$325 surcharge will occur for groups of 15-24.

Bait & Tackle Box Lunch

\$50 per person

(Select Three)

Oven Roasted Turkey

Swiss Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Garlic Aioli on Country White Bread

Sliced Roast Beef

Muenster, Bibb Lettuce, Tomato, Onion, Horseradish Cream on Multigrain Bread

Black Forest Ham

Bibb Lettuce, Tomato, Cheddar Cheese, Whole Grain Mustard on Country White Bread

Roasted Vegetable Wrap

Grilled Mushrooms, Feta Cheese, Baby Kale, Piquillo Peppers, Garlic Hummus, & Sundried Tomatoes in a Spinach Tortilla Wrap

Italian Dream

Ham, Salami, Prosciutto, Pesto, Arugula, Grilled Focaccia Bread

Roasted Chicken Salad

Bibb Lettuce, Tomato, Onion, Freshly Baked Croissant

Potato Salad, Fresh Whole Fruit, Bag of Potato Chips, Cookie, and a Bottled Water

All Items are Subject to Change.
All prices are Subject to 25% Taxable Administrative Fee and Sales Tax.

Hors D'Oeuvres

Priced per item, minimum 30 pieces per item. Based on a 90-minute duration

Choose three, \$27++ per person | choose four, \$36++ per person | choose five, \$45++ per person

For Passed Hors D'oeuvres, 1 attendant per 35 people is required at 175.00++ per attendant

Cold

Tropical Tomato Bruschetta \$8

Tequila Lime Shrimp Ceviche in Wonton Cup \$9

Bamboo Skewers of Cherry Tomatoes, Mozzarella, & Balsamic Drizzle \$7.5

Gulf Shrimp Bloody Mary Shooters with Vodka \$9

Roasted Beef Tenderloin, Caramelized Onion on Crostini \$9

Smoked Salmon, Roasted Shallot Cream on Brown Bread \$9

Tuna Tartar, Crispy Sesame Shell \$10



Hot

Vegetable Spring Roll with Asian Dipping Sauce \$8

Pork Potsticker with Asian Dipping Sauce \$8

Beef Empanadas with Parrilla Sauce \$8

Caribbean Crab Meat Sliders, Spicy Slaw \$10

Chicken Satays with Soy Ginger Glaze \$8

Calypso Coconut Shrimp with Horseradish Orange Marmalade \$10

South Pacific Shrimp Spring Roll with Mango Chutney Sauce \$10

Petite Beef Wellingtons with Demi Reduction \$9

Mini Cuban Sliders \$9

All Items are Subject to Change.

All prices are Subject to 25% Taxable Administrative Fee and Sales Tax.

Displays

Priced per item, minimum of 10 guests



RECEPTIONS CONT.

Local Charcuterie Display | \$38 per person

Locally Sourced Artisanal Cheeses & Salamis, Chef's Selection of Pickled Things With Mustard, Dried Fruits, Assorted Crackers & Grilled Breads

Antipasti Display | \$38 per person

Prosciutto, Salami, Sopressata, Tomato and Mozzarella, Olives and Marinated Roasted Vegetables, Assorted Breads and Crackers

Deluxe Fresh Vegetable Crudité | \$25 per person

Hummus, Ranch, Red Pepper Coulis

Nashville Artisanal Cheese | \$35 per person

Local Artisan Cheese Selection, Honeycomb, Seedless Grapes, Fig Marmalade, Sliced Breads, Crackers

Fresh Seasonal Sliced Fruit Display | \$25 per person

Selection of Seasonal Fresh Fruit.



All Items are Subject to Change.
All prices are Subject to 25% Taxable Administrative Fee and Sales Tax.

Stations

Minimum of 20 guests.

RECEPTION STATIONS

Braised Short Ribs & Grits | \$21 per person

Slow Braised Boneless Short Ribs, Cheddar Grits & Bordelaise Reduction

Street Tacos | \$30 per person

Flour Tortillas, Blackened Shrimp, Slow Roasted Short Rib, Pork Carnitas

Wood Fired Pizza | \$18 per person

(Choose three)

Hand Made Wood Fired Pizza Dough, Margherita, Vegetable, BBQ Pork, Mushroom, Three Meat



Carving Station

Slow Roasted Brisket, Mango Habanero BBQ Sauce \$28 per person

Whole Roasted Salmon, Tomato Tapenade, Olive Oil \$30 per person

Carnitas Style Pork Shoulder \$20 per person

Suckling Pig, Mop Sauce, Tropical Chutney and Spicy Kimchee \$MP per person

Mini Cheeseburger in Paradise Station | \$28 per person

(Choose three)

Cheddar Burgers, Southern-Style Buttermilk Chicken, Pulled Pork, Lump Crab Cake, Creamy Buttermilk Coleslaw, Bacon, Sour Cream and Bacon Potato Salad, Brioche Rolls

All Items are Subject to Change.

All prices are Subject to 25% Taxable Administrative Fee and Sales Tax.

DESSERT STATIONS

All Stations require a Minimum of 20 guests.

Trip Around The Sun | \$24 per person

Planner Choice of Three (3) Mini Desserts:

Assortment of Macarons, Tropical Fruit Tartlets, Pecan or Key Lime Pie Bites, Lemon Bars, Cheesecake Bites, Blondie & Brownie Bites.

Who's To Blame | \$16 per person

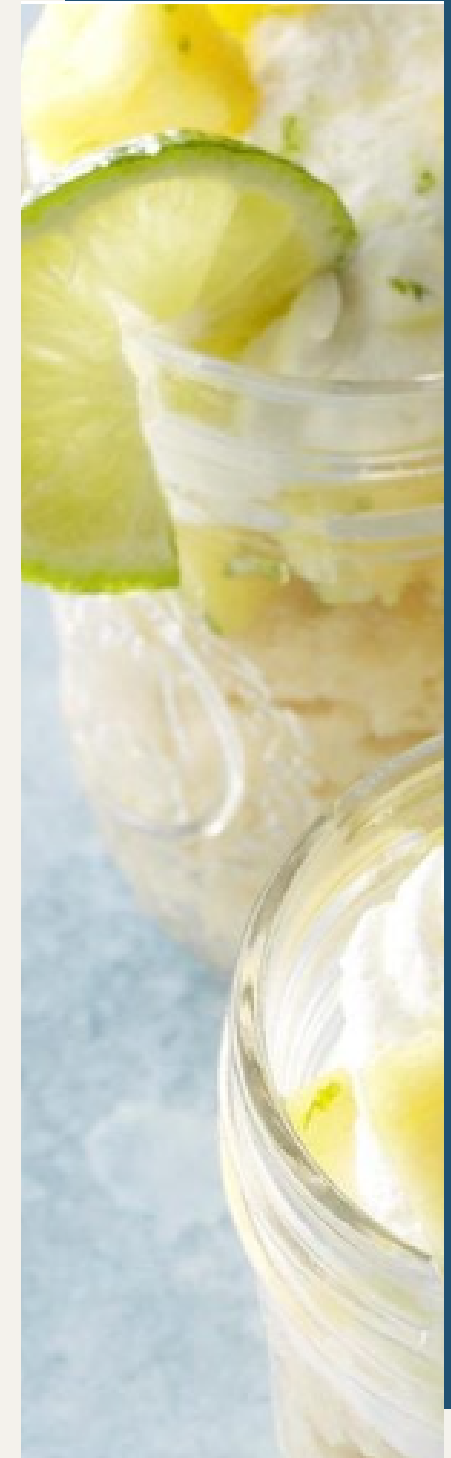
Planner Choice of (3) Three:

Triple Mousse Cake Minis, Chocolate Molten Lava Cake, Mini Key Lime Cheesecakes, Pina Colada Custard Cups, Pineapple RumChata Shortcakes

Down at the Lah De Dah | \$18 per person

Mini Churros, Mini Donuts, and Mini Rice Crispy Treats served with a Delicious Assortment of Dipping options: Chocolate Sauce, Caramel Sauce and Mixed Berry Compote

All Items are Subject to Change.
All prices are Subject to 25% Taxable Administrative Fee and Sales Tax.



DINNER BUFFETS

All Buffets are served for a minimum of 25 guests with a service time of two (2) hours. A \$150 surcharge will occur for groups of 15-24

Soup (Choose One)

Corn & Crab Chowder

Lobster Bisque

Vegetable Minestrone

New England Clam Chowder

Loaded Baked Potato Soup
Applewood Bacon Bits, Scallions &
Cheddar Cheese

Chicken Tortilla soup
Avocado Crema, and Tortilla Strips

Chicken Gumbo

Lumberjack Vegetable Soup

Garden Vegetarian with Pasta

Salad (Choose Two)

Margarita Caesar Salad
Hearts of Romaine, Grape Tomatoes,
Shaved Romano, Cornbread Croutons,
Lime Caesar Dressing

Tomato Caprese
Grape Tomatoes, Ciliegine
Mozzarella, Basil Pesto,
Aged Balsamic

Campanelle Pasta Salad
Roasted Seasonal Vegetables,
and Sun-Dried Tomato
Vinaigrette

Spinach Arugula Salad
Arugula, Spinach, Citrus, Feta,
Toasted Almonds &
Champagne Vinaigrette

Tomato & Avocado Salad
Mixed Greens, Avocado,
Mandarine Orange, Tomato
Wedge, Raspberry Vinaigrette

Market Greens Salad
Local Mixed Greens, Shaved
Shallots, Pecans, Biscuit Crumble,
Roasted Shallot Vinaigrette

Entrée

Choice of Two (\$80) Choice of Three (\$90)

Pan Seared Salmon
Basil Beurre Blanc

Grilled Mahi Mahi
Grilled Pineapple Relish

Hawaiian Roasted Chicken
Gingered Sambal Chili Emulsion, Root
Vegetables, Margaritaville Coconut Rice

Smoked Brisket with black BBQ Sauce

Herb marinated Chicken Breast Coconut
Curry Sauce, Mango Pineapple Relish

Wagyu Skirt Steak
Red Chimichurri Sauce

Braised Short Rib
Bordelaise Sauce

Slow-Roasted Pork Loin
Pepper Pot Glace

Slow Cooked Pork Shoulder with
Mango Habanero BBQ Sauce

Campanelle Pasta with Slow Roasted
Marinated Tomatoes, White Wine
Sauce, Shaved Asiago, Basil

All Dinners are Served with Iced Tea, Freshly Brewed Coffee, and Hot Tea.
All Items are subject to a taxable 25% Administrative Charge and sales tax.
A \$325 Surcharge will occur for groups of 15-24

DINNER BUFFETS

All Dinners are Served with Iced Tea, Freshly Brewed Coffee, and Hot Tea.
All Items are subject to a taxable 25% Administrative Charge and sales tax.
A \$325 Surcharge will occur for groups of 15-24

Sides

(Choose Two)

Wiesenberger Stone Ground Grits
with Local Bleu Gouda Cheese

Margaritaville Island Rice

Yukon Gold Whipped Mashed
Potatoes

Macaroni and Cheese
with Local Smoked Bacon

Herb Roasted Fingerling Potatoes

Fire Roasted Brussels Sprouts
with Cholula Beurre Blanc & Sweet
Chili Aioli

Crispy Shallot Green Beans
with Shaved Almonds

Charred Broccolini

Dessert

(Choose Two)

Crunchy Mocha Mousse Cake

Triple Mousse Cake

Chocolate Crunch Strip Cake

Lemon Tart Cake

Tiramisu Strip Cake

Key Lime Tart
with Lime Zest Whipped Topping

Key Lime Cheesecake

Pina Colada Cheesecake

Caramel Fudge Nut Brownies
& Butterscotch Brownies

Chocolate Molten Lava Cake

Tres Leches



All Items are Subject to Change.
All prices are Subject to 25% Taxable Administrative Fee and Sales Tax.

THEMED DINNER BUFFETS

All Dinners are Served with Iced Tea, Freshly Brewed Coffee, and Hot Tea.
All Items are subject to a taxable 25% Administrative Charge and sales tax.
A \$325 Surcharge will occur for groups of 15-24

Southern Comfort \$65

Loaded Baked Potato Soup

Applewood Bacon Bits, Scallions & Cheddar Cheese

Market salad

Mixed baby greens, shaved shallot, pecan, biscuit crumble, champagne honey vinaigrette

BBQ glazed baby back ribs

Black BBQ sauce

Braised Short Ribs & Grits

Slow Braised Boneless Short Ribs, Cheddar Grits & Bordelaise Reduction

Slow Roasted Half Chicken

Habanero Mango BBQ sauce

Southern Style Green Beans

Slow Cooked Country Baked Beans

Country Style Potato Salad

Sour Cream and Bacon

Fire Roasted Corn Bread

Southern Pecan Bread Pudding

Fins to the Left, Fins to the Right \$70

Chicken Tortilla Soup

Avocado Crema, and Tortilla Chips

Southwestern Salad

Romaine lettuce, Scallions, Grilled Tomatoes, Roasted Peppers, Fried Tortilla Chips, Queso Fresco, Creamy Lime Ranch Dressing

Roasted Corn and Black Bean Salad

Roasted Peppers, Arugula, Jicama Slaw, Cilantro Lime Vinaigrette

Ceviche Del Mar Served with Tortilla Chips

Taco Station

Marinated Carne Asada, Braised

Pork Carnitas, Chicken Tinga

Pico de Gallo, Shredded Monterey jack Cheese, Salsa Verde, Lime Sour Cream, Roasted Tomato Salsa, Queso Fresco, Pepper, Onions, Guacamole, Chipped Cilantro, Shredded Lettuce, Diced Tomatoes

Mexican Rice

Borracho beans (pinto)

Ejotes Guisados (Mexican Sauteed Green Beans)

Tres Leches, Key lime pie

Sitting on the Beach \$75

Citrus Wedge Salad

Citrus segments, Cherry Tomatoes, Candied Pineapple, Toasted Almond, Blue Cheese Crumbles, Applewood Smoked Bacon, Mango Dressing

Spinach Salad

Strawberries, Candied Walnuts, Grilled Orange Vinaigrette

Seared Florida Red Grouper

Guava Beurre Blanc

Churrasco Skirt Steak

Tomatillo, Onions, Cilantro Lime Emulsion

Caribbean Jerk Chicken

Sweet Plantains

Caribbean Rice Pinto Beans

Key Lime Tart Lime Zest Whipped Topping

Tres Leches

All Items are Subject to Change.

All prices are Subject to 25% Taxable Administrative Fee and Sales Tax.

Four Course Lunch

Served with Fresh Rolls & Butter, Iced Tea, Freshly Brewed Coffee, and Hot Tea.
Add a third entrée for \$8 per person. Add a second appetizer, soup or salad for \$12 per person

Soups Choice of (1)

Corn & Crab Chowder , Tomato Basil Bisque, Vegetable Minestrone, New England Clam Chowder

Salads Choice of (1)

Mixed Baby Greens , Grape tomatoes, Feta Cheese, Candied Walnuts, Dried Cherries, White Balsamic Vinaigrette
Iceberg Wedge Salad , Applewood Smoked Bacon, Grape Tomatoes, Candied Walnuts, Blue Cheese, Chipotle Ranch Dressing
Hearts of Romaine ,Cornbread Crouton, Shaved Asiago, House Made Caesar Dressing

Entrées Choice of (2)

Pan Seared Chicken Breast, Mushroom, Grape Tomato, Caramelized Shallot, Marsala Sauce, Scalloped Potatoes, Roasted Vegetables | \$42
Chicken Piccata, Basil Infused Orzo, Artichoke, Lemon Capers, White Wine Sauce | \$45
Pan Seared Salmon, Basil Beurre Blanc, Tomato Salsa, Coconut Rice, Sauteéd Spinach| \$50
Grilled Mahi-Mahi, Dark Rum Mango Glaze, Bell Pepper, Golden Pineapple Relish, Boniato Mashed Potatoes | \$55
Marinated Grilled Hanger Steak, Red Chimichurri Sauce, Arugula and Sweet Pepper Salad, Yucca Fries | \$47
Petite Filet Mignon, Roasted Fingerling Potatoes, Red Wine Demi Glace'| \$59

Desserts Choice of (1)

Chocolate Crunch Strip Cake
Tiramisu Strip Cake
Key Lime Tart with Lime Zest Whipped Topping
Key Lime Cheesecake
Pina Colada Cheesecake
Chocolate Molten Lava Cake
Tres Leches

All Items are Subject to Change.
All prices are Subject to 25% Taxable Administrative Fee and Sales Tax.

Four Course Dinner

DINNER PLATED

Served with Fresh Rolls & Butter, Iced Tea, Freshly Brewed Coffee, and Hot Tea.
Add a third entrée for \$8 per person. Add a second appetizer, soup or salad for \$12 per person

Soups Choice of (1)

Corn & Crab Chowder , Tomato Basil Bisque, Vegetable Minestrone, New England Clam Chowder

Salads Choice of (1)

Mixed Baby Greens , Grape tomatoes, Feta Cheese, Candied Walnuts, Dried Cherries, White Balsamic Vinaigrette
Iceberg Wedge Salad, Applewood Smoked Bacon, Grape Tomatoes, Candied Walnuts, Blue Cheese, Chipotle Ranch Dressing
Heart of Romaine ,Cornbread Crouton, Shaved Asiago, House Made Cesar Dressing

Entrées Choice of (2)

Slow Roasted Half Chicken, Yukon Potato Puree, Key Lime Beurre Blanc | \$72
Teriyaki Glazed Chicken Breast, Margaritaville Island Rice, Pineapple Mango Salsa | \$75
Slow Braised Short Ribs , Cheddar Grits, Bordelaise Sauce| \$85
Petite Filet Mignon, Aged Cheddar Mashed Potatoes, Caramelized Onion, Demi-Glace | \$99
Churrasco Skirt Steak, Aged Cheddar Mashed Potatoes, Red Chimichurri Sauce | \$90
Pan Seared Florida Grouper, Island Rice, Key Lime Mustard Nage| \$85
Guava BBQ Jerk Salmon, Coconut Basmati Rice, Garlic Sautéed Spinach | \$78
Pan-Seared Chilean Sea Bass, Sweet Corn Cake, Bacon Lardons, Fava Bean Puree -Market Price

Desserts Choice of (1)

Chocolate Crunch Strip Cake
Tiramisu Strip Cake
Key Lime Tart with Lime Zest Whipped Topping
Key Lime Cheesecake
Pina Colada Cheesecake
Chocolate Molten Lava Cake
Tres Leches

All Items are Subject to Change.
All prices are Subject to Taxable 25% Administrative Fee and Sales Tax.

BAR SELECTION

01 BEER + WINE BAR

Package Bar

Priced Per Person

1 Hour \$20 | 2 Hours \$ 30
Additional Hours \$10

Hosted Bar

Priced Per Item, Billed On Consumption

Wine by the Glass \$13 | Bottle \$40
Domestic Beer \$7 | Imported Beer \$8
Soft Drinks/ Water \$6.50

Cash Bar

Priced Per Item, Billed On Consumption

Wine by the Glass \$13 | Bottle \$40
Domestic Beer \$7 | Imported Beer \$8
Soft Drinks/ Water \$6.50

02 EXCEPTIONAL BAR

Package Bar

Priced Per Person

1 Hour \$30 | 2 Hours \$ 46
Additional Hours \$14

Hosted Bar

Priced Per Item, Billed On Consumption

Mixed Drinks \$14
Wine by the Glass \$13| Bottle \$48
Domestic Beer \$7 | Imported Beer \$8
Soft Drinks/ Water \$6.50

Cash Bar

Priced Per Item, Billed On Consumption

Mixed Drinks \$14
Wine by the Glass \$13 | Bottle \$48
Domestic Beer \$7 | Imported Beer \$8
Soft Drinks/ Water \$6.50

Hosted Bar Packages

Per Person, Per Hour

Add Cashier Fee of \$75 for Cash Bars of 100 or more. (1)
Bartender required for every 75 guests, \$175 per bartender

03 EXTRAORDINARY BAR

Package Bar

Priced Per Person

1 Hour \$35 | 2 Hours \$ 50
Additional Hours \$16

Hosted Bar

Priced Per Item, Billed On Consumption

Mixed Drinks \$16
Wine by the Glass \$18 | Bottle \$60
Domestic Beer \$7 | Imported Beer \$8
Soft Drinks/ Water \$6.50

Cash Bar

Priced Per Item, Billed On Consumption

Mixed Drinks \$16
Wine by the Glass \$18 | Bottle \$60
Domestic Beer \$7 | Imported Beer \$8
Soft Drinks/ Water \$6.50

Beer

By the Bottle

***Don't see a libation you enjoy? Ask your sales contact for specific Obrands & we will connect with our F&B department.*

DOMESTIC BEER \$7/BOTTLE

- Michelob Ultra
- Bud Light

PREMIUM BEER \$8/BOTTLE

- Landshark Lager
- Lagunitas IPA
- Corona

Wine Selection

WHITE/ BUBBLY

- Emmolo Sauvignon Blanc
- Complicated Chardonnay
- Willakenzie Pinot Griz
- M. Chapoutier Belleruche Rose
- Wycliff Brut Sparkling

RED

- H3 Merlot
- Juggernaut Hillside Cabernet Sauvignon
- Erath Pinto Noir
- Zuccardi Serie A Malbec

All Items are Subject to Change.

All prices are Subject to Taxable 25% Administrative Fee and Sales Tax.

BAR SELECTION CONT.

Don't see a libation you enjoy? Ask your sales contact for specific brands & we will connect with our F&B department.

Spirits

EXCEPTIONAL BRANDS \$14/DRINK

- Tito's Vodka
- Bombay Sapphire Gin
- Bacardi Superior Rum
- Dewar's Scotch
- Belle Mead Bourbon
- Jack Daniels Whiskey
- Margaritaville Gold Tequila
- Margaritaville Silver Tequila

EXTRAORDINARY BRANDS \$16/DRINK

- Grey Goose Vodka
- Botanist Gin
- Bacardi Superior Rum
- Captain Morgan Spiced Rum
- Dewar's Scotch
- Maker's Mark Bourbon Whiskey
- High West American Prairie Bourbon
- Tromba Blanco Tequila
- Courvoisier VSOP



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MARGARITAVILLE[®]
Hotel
NASHVILLE, TN

Thank you

